

Process and mixing units

These units are configured for the dairy industry – breweries and soft drink industry – food industry – pharmaceutical industry – chemical industry.

For hygienic temperature treatment and mixing of liquid ingredients for food, etc., and for fermenting/storage of products. Customised for your specific application – accurate dosage and dissolution of ingredients helps to ensure consistent quality for your end product. Unitstaal works together with you and your suppliers to create the optimal solution. This ensures optimised handling of raw ingredients and a consistent level of quality.

We offer batch mixing and continuous mixing plants. Dosing according to weight, volume or density.

We offer systems for dissolving solids into your liquids.

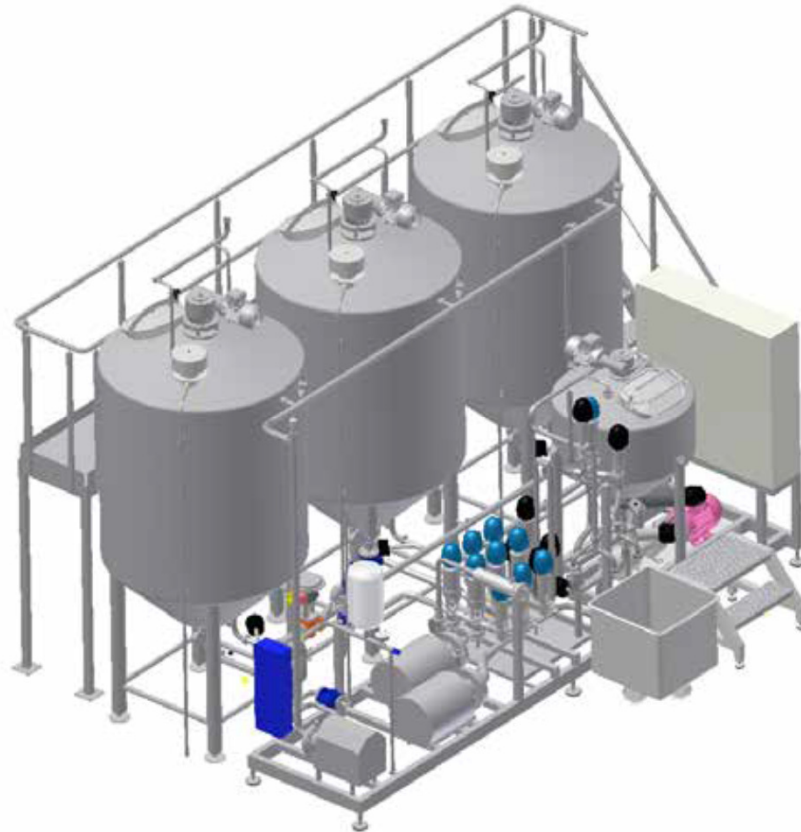
We have experience of the fermenting process for products like cultured milk, cheese, yoghurt and beer.

We have experience of processing of jams/spreads/fillings as well as chocolate, sugar and honey.

A Unitstaal solution provides:

- ◀ Fully customised solution – we use your preferred supplier
- ◀ Quality in design, production and documentation
- ◀ A safe choice

- Insulated double jacketed tank
- Insulated process tank with cooling/heating jacket



Tanks – for processing or storage:

- Tanks in different standard designs
- Pressure less tanks up to 10,000 l and pressurised tanks up to 1,000 l

The range includes:

- Single jacketed tank
- Insulated double jacketed tank
- Insulated process tank with cooling/heating jacket

Some typical sizes for process tanks with cooling/heating jacket

	150 L	300 L	500 L	750 L	1000 L	1500 L	2000 L	3000 L	3000 L
Cone	15 °	15 °	15 °	15 °	15 °	20 °	20 °	20 °	20 °
Inner Ø mm	560	790	930	1116	1116	1285	1285	1285	1755
Shell H mm	615	615	740	750	1000	1150	1500	2250	1250
Total H mm	1225	1286	1449	1509	1759	2127	2477	3277	2398
Outer Ø mm	690	920	1060	1246	1246	1415	1415	1415	1885

Standard available equipment:

Air vent, CIP Ball(s), sight glass, light in tank, vortex damper, foam-free inlets, instruments, agitators, sample valves, operator platform, etc.

Unitstaal A/S is an established supplier of stainless steel units for the processing industry. Unitstaal is highly specialised within engineering and production, with 25 years of experience. Our customers are prominent companies within the food, medical and chemical processing industries in Denmark and on export markets. They set demanding requirements for us, which we satisfy, and we are known for high quality, delivery reliability and unique design. Our product range currently consists of a series of well-defined units, including CIP units, pasteurisation units with heat recovery, reception units, mixing systems and pilot plants.